

cookworks

28 Litre Mini Oven with Hob

Model No. KR-93-28(BSC)



Care & Instruction Manual

For household and indoor use only


Please read these instructions before use and retain for future reference



Electrical safety

- You should only plug the appliance into a 220V-240V AC, 50Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug when not in use and before cleaning the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not allow children to use the appliance without supervision.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep cable and plug and appliance dry and away from areas where it is likely to get splashed. Never immerse in water.
- Do not pull on the cable to disconnect from mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged, in order to avoid a hazard it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- This appliance must be plugged in to an earthed socket outlet.

Warning!

- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
-  The surfaces of the oven are liable to become hot during and immediately after use; wear oven gloves when handling the appliance. Note the elements are subject to residual heat after use.
- **Do not leave unattended during use.** Bread and other foodstuffs can catch fire if overdone.

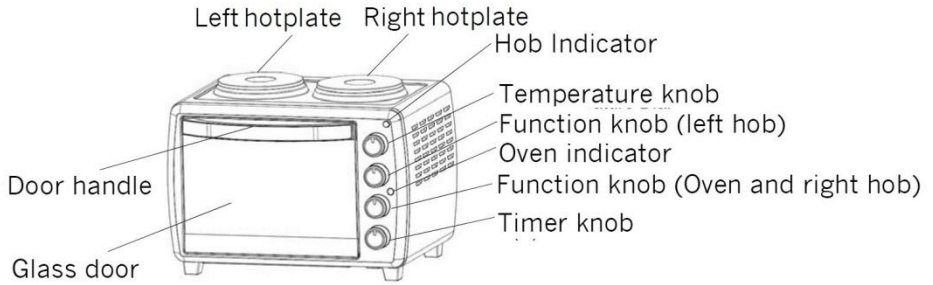
Warning! (continued)

- Do not use the oven on, near or under flammable or heat sensitive items. Place the back of the oven against the wall and leave a clear gap of at least 12cm on all sides and 50 cm above the oven to allow adequate ventilation
- Do not cover and allow the oven to cool fully before storing.
- Do not operate the oven using a timer or separate remote control.
- Do not use without the crumb tray fitted.
- Do not place foil wrapped food in this oven
- If smoke is emitted, switch off the appliance and keep the door closed in order to stifle any flames. Smother with a damp cloth or fire blanket.
- Do not permit food or cooking vessels to touch the four heating elements, the sides, roof or base of the oven cavity.
- Only use for intended purpose - cooking or grilling food. This appliance can cause personal injury if misused.

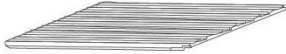
Food safety

- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking unless cooking from frozen advice is provided by the food packaging.
- Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Fish is cooked when it appears opaque and can be flaked easily.

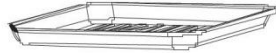
Parts



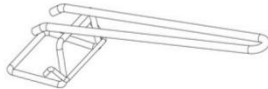
Grill rack



Baking tray



Rack / tray handle



Rotisserie handle







Rotisserie spit



Crumb tray



Oven functions

Symbol		Suggested use
OFF	Hotplates and heating elements off	During storage and for timer use.
	Upper heaters only	Toasting and grilling
	Upper and lower heaters	Baking and roasting
	Upper and lower heaters with fan assist	Convection cooking using the upper and lower heaters.
	Rotisserie with upper heaters	Spit roasting meat and poultry

Before first use

1. Become familiar with -
 - The parts of the oven – See page 4
 - How to fit the handle to the grill tray and baking tray - See figs. 1 & 2.
 - How to assemble and fit the rotisserie spit and practice how to lift out the spit with the rotisserie spit (figs. 3 – 7).
 - How to open and close the door – See fig. 8 & 9
 - Where to fit the baking tray and rack – see fig 4
2. With a window open, operate the **empty** oven at maximum temperature for 10 minutes to eliminate any manufacturing residues. Some smoke maybe emitted within a couple of minutes.
3. Clean oven and all detachable parts in accordance with the cleaning section of these instructions.

Using the racks and other cooking vessels

- Food can be placed directly onto the grill and the baking tray supplied.
- If placing food directly onto the grill rack, fit the baking tray into the lower oven rack rest to act as a drip / crumb tray.
- Do not line the grill rack or baking tray with foil.
- Always use the handle supplied when fitting or removing the rack / tray from the oven.
- To fit the handle



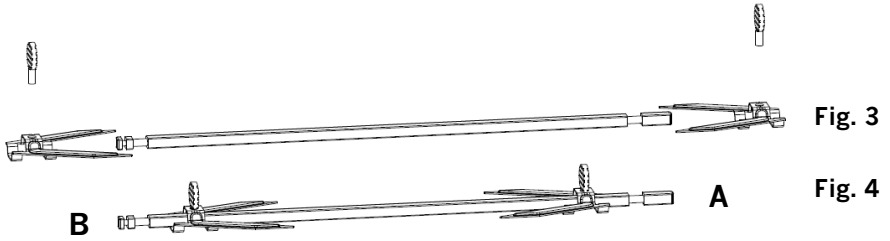
Fig. 1



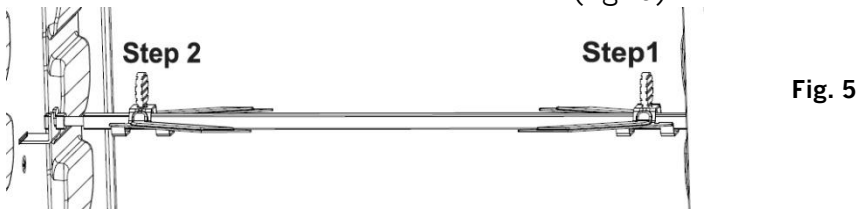
Fig. 2

- If using another cooking vessel
 - Always place the container onto the grill rack.
 - Ensure that it will fit into the oven cavity without touching the sides of the oven or the heating elements.
 - Ensure that the vessel is suitable for this type of oven e.g. Ferrite materials such as enamel, cast or stainless steel and heat resistant glass. **Do not use copper, aluminium, paper or plastic containers.**

Assembling and fitting the rotisserie spit



- Fit the claws onto the rotisserie spit with the claws facing inwards.
- Fit the thumb screws into the holes in the claws and turn until secure.
- Note that the spit has different shaped ends – see end ‘A’ and end ‘B’ in the diagram above. End A is fitted first into the socket on the right hand side of the oven before fitting end B into the bracket on the left hand side of the oven (fig .5).



- Always use the rotisserie handle to remove the spit from the oven when hot. Place the hooked ends of the rotisserie handle under the spit and into the notches (figs 6 & 7) and lift out.

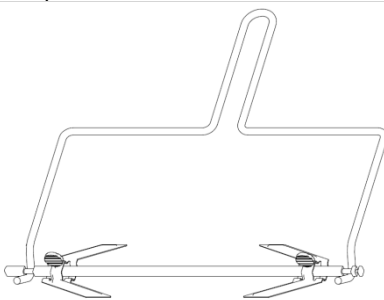


Fig. 6

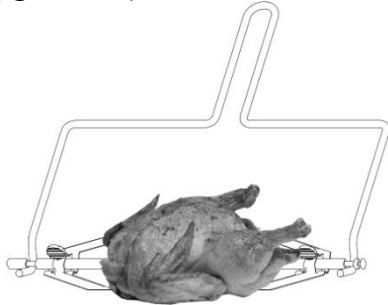


Fig. 7

To use – basic oven operation

The oven can be used in a similar manner to a conventional and fan assisted electric oven to bake, roast and grill food. Fan assisted modes circulate heated air around the food with faster more even cooking results and require less cooking time. See food packaging for suitability for fan assisted cooking.

1. Place the oven on a stable, flat, heat resistant surface and away from any flammable materials. Check that the TIMER knob is in the OFF position.
2. Fully unwind the cable and plug in. For safety do not allow the cable to dangle over the edge of units.
3. Turn the TEMPERATURE control knob and select the cooking desired cooking temperature (90 - 230°C).
4. Turn the LOWER FUNCTION (oven and right hotplate) control knob and select the desired cooking method.
5. Turn the TIMER control knob and select the cooking time required and the oven indicator will illuminate to show that the cooker is now operational.
6. Open the oven door (fig 8) and place the food into the oven using the grill rack and / or baking tray (Fig. 9).

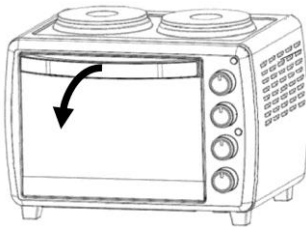


Fig. 8

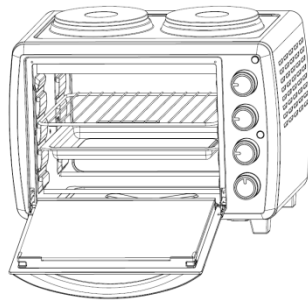


Fig. 9

7. If baking, roasting or using the fan assist modes, close the oven door.
8. If grilling or toasting leave the oven door ajar (fig. 10).

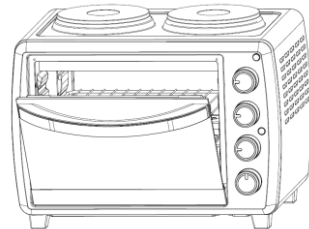


Fig. 10

9. **If the timer has been selected** – when the cooking time has finished, a bell will sound and the oven will turn off automatically.
10. **If ‘stay on’ has been selected** – it will be necessary to turn off the oven after use.
11. The oven can be stopped at any time by turning the TIMER control knob to ‘OFF’ or by switching off at the mains.

Notes:

- When not in use, always ensure that the timer is set to ‘OFF.’



Tips for successful cooking

- Follow cooking instructions on food packaging.
- For more accurate timing, preheat the oven for a few minutes before placing food into the cavity for cooking.
- Turn or stir food some foods halfway through cooking process.
- Distribute food evenly across the grill rack and baking tray.
- The cooking time will vary according to the shape, thickness and composition of the food.
- Smaller pieces will cook quicker than larger pieces. For best results, ensure pieces of food are similar in size and thickness.

Hob use

The hotplates can be used in a similar manner to conventional electric hotplates to fry and boil food. The left hand hotplate is controlled using the upper function knob and has a higher rating. The right hand hotplate is controlled using the lower function knob.

1. Place the oven on a stable, flat, heat resistant surface and away from any flammable materials. Check that the TIMER knob is in the OFF position.
2. Fully unwind the cable and plug in. For safety do not allow the cable to dangle over the edge of units.
3. Turn the FUNCTION control knob for the hotplate of choice and select the desired hotplate power. The hob indicator will illuminate.

Hotplate	Position	Power (W)
 Left	1	400
	2	600
	MAX	1000
 Right	1	450
	MAX	750

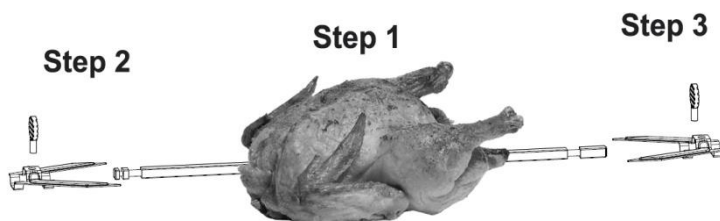
4. Place the food into a vessel suitable for an electric hob and fry or cook as required by your recipe.
5. To switch off the hotplate, turning the FUNCTION control knob to 'OFF' or switch off at the mains. The hob indicator will extinguish.

Notes:

- Both hotplates can be in operation at the same time but only the left hand hotplate can operate at the same time as the oven.

Rotisserie use

1. Place the oven on a stable, flat, heat resistant surface and away from any flammable materials. Check that the TIMER knob is in the OFF position.
2. Fully unwind the cable and plug in. For safety do not allow the cable to dangle over the edge of units.
3. Fit the baking tray into the lowest slot of the oven so it can act as a drip tray or use to roast your vegetables at the same time.
4. Make a hole through the centre of the joint or chicken and insert the rotisserie spit.



5. Fit the claws onto the spit and ensure the spikes enter the joint / chicken. Secure the claws into position using the thumbscrews as these will ensure the joint rotates when the spit turns.
6. Insert the rotisserie spit and joint into the oven cavity and ensure that there is sufficient clearance for the food to rotate without touching the heating elements.
7. Turn the TEMPERATURE control knob and select temperature 230°C.
8. Turn the LOWER FUNCTION control knob and select the rotisserie option.
9. Turn the TIMER control knob and select the cooking time required and the oven indicator will illuminate to show that the cooker is now operational and the rotisserie spit will start to turn.
12. **If the timer has been selected** – when the cooking time has finished, a bell will sound and the oven will turn off automatically.
13. **If 'stay on' has been selected** – it will be necessary to turn off the oven after use.
14. The oven can be stopped at any time by turning the TIMER control knob to 'OFF' or by switching off at the mains.

15. Using the rotisserie spit handle lift out the roast.

Notes:

- The maximum weight of food that can be roasted using the rotisserie spit is 4.5kg
- The baking tray can be used to roast vegetables at the same time as acting as a drip tray.
- When not in use, always ensure that the timer is set to 'OFF'

Cleaning.

Clean the oven, hob, rotisserie spit grill rack, baking tray after each use.

1. Switch off and unplug the oven and allow it and the accessories to cool completely.
2. Wipe external surfaces of the oven with a soft damp cloth and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. **Never immerse in water.**
3. Slide and lift out the crumb tray from bottom of the oven.
4. Wipe internal oven surfaces with a soft damp cloth soaked in soapy water. Rinse and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. **Never immerse in water.**
5. Wash loose parts (crumb tray, wire grill, baking tray and baking tray handle, rotisserie spit and handle) in hot water with a little washing up liquid. Rinse and dry thoroughly. Not suitable for the dishwasher.
6. Refit all parts.

Technical specification

Rated voltage	220 – 240V AC 50/60Hz
Power consumption	2500W (total) 1500W (oven) 1750 (hotplates)
Class rating	I (earthed)
BS 1362 fuse	13A
Capacity	28 Litre



Plug / Wiring advice

The wires in this mains lead are coloured in accordance with the following UK electrical code:

BLUE = NEUTRAL

BROWN = LIVE

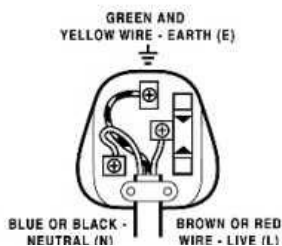
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol

Recycling electrical products



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

If you encounter any problems with this product please call our customer care team on 0345 640 30 30

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PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this instruction manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.

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